

IN THE CLAIMS:

1. (Original) An aqueous shellac coating agent comprising shellac, and a basic amino acid and/or a basic phosphate.
2. (Original) An aqueous shellac coating agent according to claim 1, wherein said basic amino acid is one or more materials selected from a group consisting of arginine, lysine, and ornithine.
3. (Original) An aqueous shellac coating agent according to claim 1, wherein said basic phosphate is one or more materials selected from a group consisting of trisodium phosphate, tripotassium phosphate, disodium hydrogenphosphate, dipotassium hydrogenphosphate, tetrasodium pyrophosphate, and tetrapotassium pyrophosphate.
4. (Original) An aqueous shellac coating agent according to claim 1, wherein a quantity of said basic amino acid is within a range from 0.05 to 0.40 parts by weight per 1 part by weight of said shellac.
5. (Original) An aqueous shellac coating agent according to claim 2, wherein a quantity of said basic amino acid is within a range from 0.05 to 0.40 parts by weight per 1 part by weight of said shellac.

6. (Original) An aqueous shellac coating agent according to claim 1, wherein a quantity of said basic phosphate is within a range from 0.04 to 0.60 parts by weight per 1 part by weight of said shellac.

7. (Original) An aqueous shellac coating agent according to claim 3, wherein a quantity of said basic phosphate is within a range from 0.04 to 0.60 parts by weight per 1 part by weight of said shellac.

8. (Original) An aqueous shellac coating agent according to claim 1, further comprising one or more materials selected from a group consisting of aliphatic polyols, fatty acid esters, water soluble sugars, triethyl citrate, polyethylene glycol, and sodium lactate.

9. (Original) An aqueous shellac coating agent according to claim 8, wherein said aliphatic polyol is one or more compounds selected from a group consisting of glycerol, propylene glycol, and sugar alcohols.

10. (Original) An aqueous shellac coating agent according to claim 9, wherein said sugar alcohol is one or more compounds selected from a group consisting of sorbitol, maltitol, erythritol, xylitol, mannitol, palatinit, and lactitol.

11. (Original) An aqueous shellac coating agent according to claim 8, wherein said fatty acid ester is one or more compounds selected from a group consisting of sucrose fatty acid esters, mono-, di-, tri- and polyglycerol fatty acid esters, organic acid monoglycerides, propylene glycol fatty acid esters, sorbitan fatty acid esters, and polysorbates.

12. (Original) An aqueous shellac coating agent according to claim 8, wherein said water soluble sugar is one or more compounds selected from a group consisting of trehalose, oligosaccharides, maltose, galactose, lactose, sucrose, glucose, and fructose.

13. (Original) A process for producing an aqueous shellac coating agent, comprising the steps of mixing shellac with a basic amino acid solution, a basic phosphate solution, or a mixed solution of a basic amino acid and a basic phosphate, preparing an aqueous shellac coating liquid with said shellac stably dissolved or dispersed therein, and then either concentrating or drying said liquid, or subjecting said liquid to neither concentration nor drying.

14. (Original) A process for producing an aqueous shellac coating agent, comprising the steps of dispersing shellac in a solution of an acidic material, subsequently adding a basic alkali metal salt to said solution, preparing an aqueous shellac coating liquid

with said shellac stably dissolved or dispersed therein, and then either concentrating or drying said liquid, or subjecting said liquid to neither concentration nor drying.

15. (Original) A process for producing an aqueous shellac coating agent according to claim 14, wherein said basic alkali metal salt is one or more compounds selected from a group consisting of alkali metal hydroxides, carbonates, and bicarbonates.

16. (Original) A process for producing an aqueous shellac coating agent according to claim 14, wherein said acidic material is one or more compounds selected from a group consisting of phosphoric acid and polyphosphoric acid.

17. (Currently Amended) A process for producing an aqueous shellac coating agent according to ~~any one of claim 13 through claim 16~~, comprising an inert gas treatment step for passing an inert gas through said aqueous shellac coating liquid and replacing any gas within said liquid.

18. (Original) A process for producing an aqueous shellac coating agent according to claim 17, wherein said inert gas is one or more gases selected from a group consisting of nitrogen, argon, and helium.

19. (Currently Amended) A coated food formed by coating a food with an aqueous shellac coating agent according to ~~any one of claim 1 through claim 12~~.

20. (Currently Amended) A coated food with a multi-layered coating comprising a layer containing an aqueous shellac coating agent according to ~~any one of claim 1 through claim 12~~ as a primary component, and a layer containing another coating agent as a primary component.

21. (Original) A coated food according to claim 20, wherein said other coating agent is formed from one or more materials selected from a group consisting of hydroxypropylmethylcellulose, methylcellulose, ethylcellulose, shellac, zein, components derived from yeast cellular walls, water soluble polysaccharides, fats, oils, waxes, and chitosan.

22. (Currently Amended) A process for producing a coated food, comprising a step for coating a food with a coating liquid containing from 1 to 50% by weight of an aqueous shellac coating agent according to ~~any one of claim 1 through claim 12~~, wherein a shellac solid fraction content within a produced coated food is within a range from 0.1 to 50% by weight.

23. (Currently Amended) A coated drug formed by coating a drug with an aqueous shellac coating agent according to ~~any one of claim 1 through claim 12~~.

24. (Currently Amended) A coated drug formed by coating a drug with a coating agent containing an aqueous shellac coating agent according to ~~any one of claim 1 through claim 12~~ and a drug component.

25. (Currently Amended) A coated drug with a multi-layered coating comprising a layer containing an aqueous shellac coating agent according to ~~any one of claim 1 through claim 12~~ as a primary component, and a layer containing another coating agent as a primary component.

26. (Currently Amended) A coated drug with a multi-layered coating comprising a layer containing an aqueous shellac coating agent according to ~~any one of claim 1 through claim 12~~ and a drug component, and a layer containing another coating agent as a primary component.

27. (Original) A coated drug according to claim 25, wherein said other coating agent is formed from one or more materials selected from a group consisting of methacrylic acid copolymers, hydroxypropylmethylcellulose, hydroxypropylmethylcellulose phthalate, methylcellulose, ethylcellulose, shellac, zein, components derived from yeast cellular walls, water soluble polysaccharides, fats, oils, waxes, and chitosan.

28. (Original) A coated drug according to claim 26, wherein said other coating agent is formed from one or more materials selected from a group consisting of methacrylic acid copolymers, hydroxypropylmethylcellulose, hydroxypropylmethylcellulose phthalate, methylcellulose, ethylcellulose, shellac, zein, components derived from yeast cellular walls, water soluble polysaccharides, fats, oils, waxes, and chitosan.

29. (Currently Amended) A process for producing a coated drug, comprising a step for coating a drug with a coating liquid containing from 1 to 50% by weight of an aqueous shellac coating agent according to ~~any one of claim 1 through claim 12~~, wherein a shellac solid fraction content within a produced coated drug is within a range from 0.1 to 50% by weight.

30. (Original) A glazing composition for oil-based confectionary, which is in a liquid form and comprises an aqueous shellac solution (A) comprising an aqueous shellac coating agent containing a mixture of shellac, a basic amino acid and/or a basic phosphate, a thickener (B), and/or a sugar (C).

31. (Original) A glazing composition for oil-based confectionary according to claim 30, wherein said basic amino acid contained within said aqueous shellac solution (A) is one or more materials selected from a group consisting of arginine, lysine, and ornithine.

32. (Original) A glazing composition for oil-based confectionary according to claim 30, wherein said basic phosphate contained within said aqueous shellac solution (A) is one or more materials selected from a group consisting of trisodium phosphate, tripotassium phosphate, disodium hydrogenphosphate, dipotassium hydrogenphosphate, tetrasodium pyrophosphate, and tetrapotassium pyrophosphate.

33. (Original) A glazing composition for oil-based confectionary according to claim 30, wherein a quantity of said basic amino acid contained within said aqueous shellac solution (A) is within a range from 0.05 to 0.40 parts by weight per 1 part by weight of said shellac.

34. (Original) A glazing composition for oil-based confectionary according to claim 30, wherein a quantity of said basic phosphate contained within said aqueous shellac solution (A) is within a range from 0.04 to 0.60 parts by weight per 1 part by weight of said shellac.

35. (Original) A glazing composition for oil-based confectionary according to claim 30, wherein said aqueous shellac coating agent accounts for 1 to 40% by weight of said aqueous shellac solution (A).

36. (Original) A glazing composition for oil-based confectionary according to claim 30, wherein said thickener (B) is either one, or a mixture of two or more materials selected from a group consisting of pullulan, xanthan gum, guar gum, locust bean gum, tamarind gum, pectin, carrageenan, tragacanth gum, gum arabic, gelatin, and collagen.

37. (Original) A glazing composition for oil-based confectionary according to claim 30, wherein said sugar (C) is either one, or a mixture of two or more materials selected from a group consisting of monosaccharides, disaccharides, oligosaccharides, acid-saccharified starch syrup, enzyme-saccharified starch syrup, and starch decomposition products.

38. (Original) A glazing composition for oil-based confectionary according to claim 30, wherein a sugar concentration is within a range from 8 to 80% by weight.

39. (Original) A glazing composition for oil-based confectionary according to claim 30, comprising a sugar alcohol instead of said sugar (C).

40. (Original) A glazing composition for oil-based confectionary according to claim 39, wherein said sugar alcohol is one, or a mixture of two or more materials selected from a group consisting of reduced starch syrup, sorbitol, maltitol, and xylitol.

41. (Original) A glazing composition for oil-based confectionary according to claim 30, which contains essentially no organic solvents.

42. (Original) A process for glazing oil-based confectionary, wherein a glazing composition according to claim 30 is applied to oil-based confectionary to be glazed to generate a glaze.

43. (Original) A process for glazing oil-based confectionary according to claim 42, comprising the steps of applying a glazing composition to said oil-based confectionary, and polishing.

44. (Original) A process for glazing oil-based confectionary according to claim 42, wherein a glazing composition is added and applied while said oil-based confectionary is rolled within a rotary pan, and said glazed oil-based confectionary is subsequently subjected to forced-air drying.

45. (Original) A process for glazing oil-based confectionary according to claim 42, wherein said oil-based confectionary is one or more types of granular confectionary selected from a group consisting of chocolate, white chocolate and nut cream.

46. (Original) A process for glazing oil-based confectionary according to claim 42, which uses essentially no organic solvents.

47. (Currently Amended) Glazed oil-based confectionary obtainable using a process for glazing oil-based confectionary according to ~~any one of claim 42 through claim 46.~~

48. (Original) Glazed oil-based confectionary according to claim 47, wherein said oil-based confectionary is one or more types of granular oil-based confectionary selected from a group consisting of chocolate, white chocolate and nut cream.

49. (Original) Glazed oil-based confectionary according to claim 47, wherein said oil-based confectionary is granular oil-based confectionary produced by coating edible granules of a material selected from a group consisting of chocolate, oil-based cream, nuts, and candy with a material selected from a group consisting of oil-based cream, chocolate and white chocolate, and performing subsequent molding.